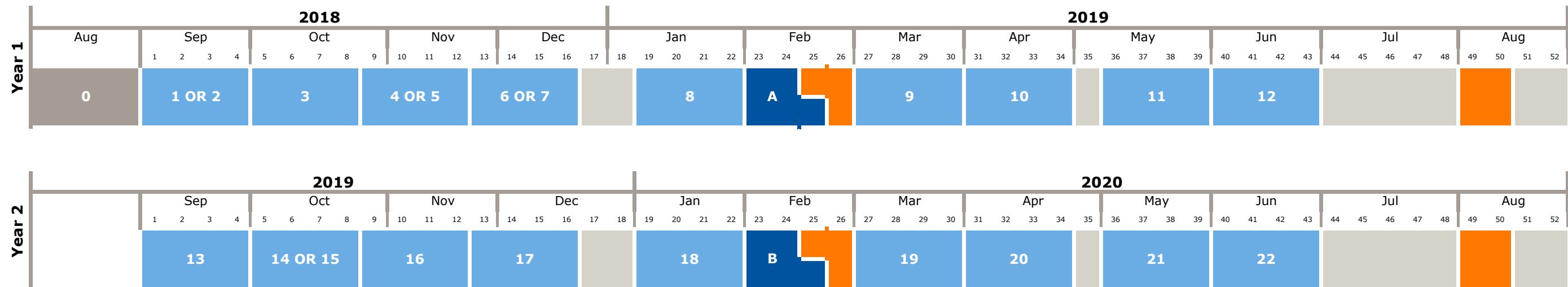


Online Master Food Technology  
Schedule for student cohort 2018-2022



- 0 Onboarding: total time needed approximately 5 hours
- 1 Advanced Food Microbiology - Minimal processing, preservation and fermentation
- 2 Sustainable Food and Bioprocessing - Flow and pinch analysis
- 3 Enzymology for Food and Biorefinery - Carbohydrates and kinetics
- 4 Advanced Food Microbiology - Tools for safety management
- 5 Sustainable Food and Bioprocessing - Exergy analysis
- 6 Advanced Biochemical Analysis of Foods - Product composition
- 7 Food Toxicology - Toxicity and risk assessment of avoidable chemicals in food
- 8 Enzymology for Food and Biorefinery - Proteases, lipases and bioreactors
- A Laboratory Class I - Enzymology and analysis
- 9 Predicting Food Quality - Theoretical principles of modelling
- 10 Product and Process Design - Critical thinking and communication in an interdisciplinary setting
- 11 Product and Process Design - Idea generation and selection of a product concept
- 12 Predicting Food Quality - Solving food science problems by modelling
- 13 Advanced Molecular Gastronomy - From ingredients to food texture
- 14 Advanced Biochemical Analysis of Foods - Product authenticity and toxicology
- 15 Food Toxicology - Toxicity and risk assessment of unavoidable chemicals in food
- 16 Product and Process Design - Elaboration of a product concept from a food chain perspective
- 17 Advanced Molecular Gastronomy - Physical and chemical aspects of flavour pairing
- 18 Food Ingredient Functionality
- B Laboratory Class II - Food Ingredient Functionality
- 19 Food Structuring - Structuring by temperature, designing edible barriers
- 20 Advanced Food Physics - Rheology and fracture of soft solids
- 21 Product and Process Design - Evaluation of scientific reports including an ethical assessment
- 22 Food Structuring - Structuring by deformation, properties of interfacial systems

- Courses (after each course is an exam)
- WUR-weeks (practical work in Wageningen) 2 fulltime weeks  
The third week is a finalisation week (not in Wageningen).
- Re-exams
- Holiday

No rights can be derived from this schedule.

This schedule uses week numbers corresponding to the week numbers of the Academic Year. [Please check The Calendar Academic Year for more information](#)